

# AMANO



ARTISAN CHOCOLATE



## Ocumare 70% Dark Chocolate

On the central coast of Venezuela is a remote valley known as Ocumare de la Coasta. This region of the world has been known for its superior criolla cacao since the early 1700's. We carefully roast the hand selected beans with bring from this valley. Our aim is to develop the many unique notes and tones the beans hide within them. When you taste the award winning chocolate we make from these beans you will find fruity and floral notes that pair well with its rich chocolate flavor. You might taste a raisin note in it. You may also pick up slight smoky and woody notes. This is our flagship bar and has long been a favorite of many — just as it was hundreds of years ago.



## Madagascar 70% Dark Chocolate

The quality of chocolate is closely tied to time and place. Flavor changes with the seasons and is intricately tied to the soil and climate in which it is grown. Our Madagascar bar is a perfect example of this. Around the end of the 19th century cacao trees from Venezuela were brought to some plantations in Madagascar. We take the beans of the children of those trees to make a mild fruity bar that is our most popular. Our Madagascar bar is loved even by those who don't care for the stronger flavors of dark chocolate. It has a fruity almost plum like flavor that is natural to these beans but sometimes repressed by other chocolate makers. There is a buttery sub-text to the bar that many pastry chefs love. At the end of tasting the bar you will natural with a slightly acidic citrus like finish some describe as having a hint of lemon or raspberry.



## Jembrana 70% Dark Chocolate

The regency of Jembrana lies on the southwest coast of the Indonesian island of Bali. Known for its lush vegetation, fertile volcanic soil, and high humidity it has ideal growing conditions for cacao. We carefully selected beans from around Jembrana for this chocolate. Tasting it you will discover a deep chocolate flavor and a gentle nuttiness. You may even notice some coffee like flavor notes as you let the chocolate melt on your tongue. The beans from Jembrana let us share with you a chocolate that is singularly rich, beautiful and flavorful. It contrasts well with our other bars offering a unique flavor quite unlike the others.



## Dos Rios 70% Dark Chocolate

Where the mountains meet the seas on the “toe” of Italy, orchards of the exotic bergamot orange, sway in row to peaceful ocean breezes. During our travels in the Dominican Republic, we discovered cocoa beans that naturally taste like bergamot, cinnamon, and clove. I developed special techniques specifically to preserve the delicate flavor of these beans. Unique in all the world, this chocolate will amaze, astound, and fill your senses with the passion of chocolate, bergamot and spice.



## Guayas 70% Dark Chocolate

From a fertile guayas river floodplain, indigenous to Ecuador and grown nowhere else in the world comes the Nacional cacao bean. In seclusion farmers have cultivated a wild cacao into a balanced expression of untamed nature and sophistication. We handroast this bean, the pride of Ecuador. On our antique stone grinder we release its characteristic floral aroma. Rich nuanced notes of smoke, green banana and blackberry will transport you to another time and place where magic and love abound.

# AMANO

---

ARTISAN CHOCOLATE

## Milk Chocolate

### Ocumare Milk Chocolate



We make this mild and creamy milk chocolate with the same cocoa beans that we use in our award winning Ocumare dark chocolate. The woodiness that you detect in the Ocumare dark chocolate here harmonizes with the smooth milk to produce an amazing milk chocolate experience. We carefully sampled milk from all over the Americas searching for flavors that would complement our dark chocolate. This is a milk chocolate that lives up to the Amano name. It provides a smooth and rich tasting experience to those perhaps intimidated by the cacophony of flavors that dark chocolate extends. The main flavor notes are a hint of caramel with cream. We found the perfect balance between mild and creamy with the flavorful notes we love in our dark chocolate bars.

### Jembrana Milk Chocolate



Carefully tended rice fields line the base of Bali's majestic volcanoes. At their base are serene cocoa trees with a flavor unique to Bali. Our careful blending of these beans with meticulously selected organic milk creates a luscious milk chocolate. This is a milk chocolate for dark chocolate lovers who thought they could never love a milk chocolate bar. What makes it unusual are the complex flavor notes. Each time you eat a piece of our Jembrana milk chocolate you will discover new flavors. The main flavor notes are a rich licorice with honey. There are also subtle fruity notes and a nuttiness underneath it all. We sought out to make a milk chocolate that would be as interesting and complex as any of our dark chocolate. We succeeded beyond our expectations.

## Limited Edition Bars

### Montanya 70% Dark Chocolate



Accessible only by horseback in the mountains of northern Venezuela are several family owned cocoa plantations. Here Art discovered a very limited supply of exquisite cocoa beans. Cocoa normally doesn't grow at these altitudes and the high mountain climate provides very unique flavors. Our vintage processes gently accentuate these unusual natural flavors. We are the first to make a single origin chocolate from these rare beans. You should pick up a slight hint of marshmallow leading many to characterize our Montanya as a "jovial chocolate." You will also find a satisfying nuttiness and woodiness that dark chocolate lovers relish. Finally there is an apricot note to the chocolate that rounds out the flavors. This is a very rare bean so we can not guarantee availability.

### Cuyagua 70% Dark Chocolate



Near the Ocumare valley in Venezuela is a small secluded valley known as Cuyagua. It is known for some of Venezuela's finest cacao. The beans from this valley demonstrate how micro climates can radically affect flavor. Despite being close geographically to where we get our Ocumare beans, the beans from Cuyagua taste completely different. The chocolate we make from these beans has a deep complex flavor. Each tasting should unveil new flavors you had missed before. Unlike our Madagascar or Ocumare bars there are no fruity notes to this Cuyagua chocolate. Rather you will find a rich nutty chocolate with some spicy notes that could be compared to white pepper. This is one of the rarest beans in the world and so supplies are always limited.